

- B2*
- Sub C1*
- Concl*
- Sub C2*
- Sub C3*
5. (Twice Amended) The process for the manufacture of L-arabinose according to Claim 1, characterized in carrying out the acidic hydrolysis under such condition that the temperature is 80°C to 150°C.
6. (Twice Amended) The process for the manufacture of L-arabinose according to Claim 1, characterized in carrying out the acidic hydrolysis under such conditions that the total amount of the saccharides decomposed and eluted during the acidic hydrolysis is 30% or more on the basis of the dry substance to be hydrolyzed and that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more.
7. (Twice Amended) The process for the manufacture of L-arabinose according to Claim 1, characterized in separating the acid-hydrolyzed solution into two sections including a section of L-arabinose-rich solution and a section of xylooligosaccharide or galactooligosaccharide and insoluble residue.
8. (Twice Amended) A process for the manufacture of a sugar alcohol solution containing L-arabitol, characterized in comprising a step of hydrogenating the solution containing L-arabinose obtained in the manufacturing process according to Claim 1.

Please Add New Claims 9-10.

9. The process for the manufacture of L-arabinose according to Claim 1, characterized in using the vegetable fiber that is a by-product in the manufacture of corn starch such as envelopes of corn grains and axis of ear of corn and also wheat bran, barley bran, oat bran, rye bran, rice bran, defatted rice bran and apple fiber.
10. A process for the manufacture of L-arabinose, characterized in that, vegetable fiber is contacted with an acid, an acidic hydrolysis is carried out under such a condition that the concentration of acid is within the range of 0.01N to 0.5N and the temperature is in the range of 80° C to 150°C and subsequently the acid-hydrolyzed solution is separated into two